



VINEYARD

Category: white, dry
Grape variety: malvasia istriana 100 %
Source vineyard: Dis Cumieris
Geographical area: Friuli Isonzo Rive Alte
Place: Mariano del Friuli (GO)
Average planting age: 11 years
Vine density: 6,000 vines/ha (2,428 vines/acre)
Yield per hectare and per vine: 5,837 kg/ha (5,207 lbs/ac) e 0.97 kg/plant
Layout: 2.20 x 0.80 m – 1,60 x 1.00 m
Area: 1.50 ha (3.71 ac) in production
Elevation: 32 m (108 ft)
Exposure: North-South
Training method: simple guyot and spur pruning
Soils profile: rather shallow, with generous gravel-pebbly texture, some clay, reddish hue due to presence of ferrous and aluminium oxides, well-drained
Harvest period: 24th September

VINIFICATION

De-stemming and crushing
Pre-fermentation cold maceration: 8 °C (46 °F)
Pre-fermentation cold settling
Fermentation: 16 ÷ 19 °C (61-66 °F)
Yeast: selected strains
Length of fermentation: 20 days
Malolactic fermentation: not made
Maturation: 8 months on the lees
Clarification: non-agent natural in steel
Bottling: 5th June 2017
Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.53 %
Total acidity: 5.67 g/l
pH: 3.24
Estimated peak of maturation: 10 years
Estimated cellar life: 20 years